MOZZARELLA LACTOSE-FREE

Gemella, the same goodness of Montrone mozzarella, but without lactose. Because nobody needs to give up the true artisan taste of goodness.

Ingredients: MILK without lactose, salt, rennet and acidity regulator: citric acid*.
Citric acid is very common in nature and is naturally present in milk. It is used for the production of Fiordilatte, in place of lactic ferments, to enhance the sweet taste of fresh milk.
Allergens: milk.

Organoleptic characteristics: it is generally spheroidal in shape and white in colour. It is a product with a sweet, milky taste.
Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.
Physical characteristics: Moisture: 70.4 g/100g – pH between 5.5–6.2
Microbiological characteristics: the product complies with the parameters and limits of EC Regulation 2073/2005 and its subsequent amendments.
Time limit for use: 14-day expiry date with the package intact.
Storage and transport: the product must be stored and transported at a temperature between 0 – +4°C.
Country of milking: Milk from EU countries
Country of transformation: Italy

Nutritional information
Average values per 100gr of product

Energy value	184 Kcal/100g – 763 Kj/100g
Fat	14,2 g/100g
of which saturated fatty acids	10,5 g/100g
Carbohydrates	1,5 g/100g
of which sugars	0,6 g/100g
Protein	12,5 g/100g
Salt	0,7 g/100g

We process only selected, high-quality milk at our plant in Andria.

Business Information

Item Code	Net weight of drained product	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
72001	125g	125g	1	Free service	G = 8 trays	P = 12x8 layers	8032649717003

* The trays used for packaging the products are made of polypropylene and heat-sealed with PET film + OPP CAST in contact with food, in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)
**P = Small polystyrene 385x270x135 mm G = Large polystyrene 530x370x175 mm